



# GEORG BREUER

## Wine description **2011 Rudesheim Berg Roseneck Riesling Weingut Georg Breuer**

### *Region*

With its some 3000 Hectars, Rheingau is one of the smallest winegrowing regions in Germany. Southfacing steep slopes are protected from the cold northerly winds by the Taunus Mountains, giving ideal ripening conditions.

### *Vintage*

The 2011 vintage was defined by very unstable weather, which however towards the end allowed the grapes to develop perfect ripeness. After a short and cold winter, the April brought early summer-like temperatures with very little rain. Only in July and August could the rainfall deficiency be recovered. In the last weeks of the ripening process we enjoyed a golden October. Warm summer temperatures provided for a long harvest, which allowed all vineyards to be picked at the most ideal time.

### *Grape variety*

The noblest grapevariety in Germany, also acknowledged as one of the greatest varieties in the world ripens late and gives wines which are clean, have a crisp acidity, floral bouquet yet are powerful.

### *Terroir*

Weathered slate with loess and loam give ideal ripening conditions for Riesling which thrives on the high mineral content of the soil. It is also heat absorbing which is important in its ripening process. The grapes for this wine are sourced from the deep phyllite, clay and quartz slate soils.

### *Wine estate*

Implementing a strict quality philosophy Bernhard Breuer turned the family-owned winery with its 33 hectares into a leading estate in the Rheingau. Today, his daughter Theresa Breuer runs the estate, supported by cellar master Hermann Schmoranz.

### *Wine*

Brilliant pale yellow with green tints. Young aromatic nose with floral characters of rose bushes. Dry on the palate with a refined fruitcharacter and light body. A sensual wine.

### *Serving suggestion*

Serve cool with trout row and lemoncream on crostinis. Drink through to 2020.

Residual sugar: 8,8g/l

total acidity: 7,5g/l

alcohol: 12,0% vol